



Camellia Epicurean

tea inspired gastronomy
from the Dilmah family

GALLE FACE HOTEL
COLOMBO, SRI LANKA
23RD JANUARY 2024





Freshly baked artisan bread basket
Rilhena Estate Ceylon Souchong
tea-infused butter

amuse – bouche

Spherical - Reverse spherification
infused with
Natural Ceylon Ginger Tea

Infused 21 days with chilled aged
apple, cinnamon, rhubarb and caviar
infused with *Dilmah Single Estate Earl Grey*

Norwegian salmon, pickled spring
beetroot and aged balsamic tartar
Green pea and blue crab panna cotta



#teainspired
Natural Ceylon
Ginger Tea



#teainspired
Dilmah Single
Estate Earl Grey

appetizer

Cucumber spaghetti seared yellowfin tuna niçoise
paired with *The First Ceylon Single Estate Oolong*

Nori wrapped red tail shrimp roll
Iranian saffron and crayfish cardinal
Soft poached quail egg and muddled olive tapenade



#teainspired
The First Ceylon
Single Estate
Oolong

soup

Duck essence confit duck tortellini
paired with *Dilmah Vanilla Ceylon Tea*
Spring roll - Chicken liver and mostarda paired with
Rilhena Estate Ceylon Souchong Tea
Oatmeal and sour bread dumplings



#teainspired
Vanilla Ceylon Tea

cleanser

Passionfruit and Rosemary Sorbet
Dilmah Ceylon Cinnamon Fumes



#teainspired
Rilhena Estate Ceylon
Souchong Tea





#teainspired
Dilmah Single
Estate Earl Grey



main course

**“18 hours slow cooked” lamb shoulder
cooked in *Earl Grey Tea* infused dry fruits
and cognac ragout**

Grape seed oil and green pea puree
With hibiscus and dried goji berries crumble
Paired with *Dilmah Single Estate Earl Grey*



#teainspired
Italian Almond



dessert

**Spiced banana flambé with natural bee honey and
dark rum**

Dilmah Elixir of Ceylon Almond tea infused ice cream
Marsala crème Chantilly with pistachio and
amaretto biscotti
Paired with *Italian Almond Tea*

#teainspired
Dilmah Earl
Grey Colada



petits fours

***Dilmah Earl Grey Colada*
tea-infused macaroons**

digestif

**Seasonal, small batch Inverness Estate
Floral Broken Orange Pekoe**

*Seasonal Inverness BOP from one of Sri Lanka's
youngest tea gardens at an elevation of around 1,750
metres above sea level.*

Expressing the elegance of terroir in fine tea, this
exceptional tea has a delicate rose bouquet from the
confluence of natural, climatic influences on the leaf.
Research on the antioxidants in tea suggests that tea
aids digestive health. Perfectly brewed for 3 minutes to
extract natural aroma, flavour, texture and goodness.



Camellia Epicurean

tea inspired gastronomy
from the Dilmah family

Camellia Epicurean is tea-inspired gastronomy, the expression of a natural affinity between fine tea and fine food. Our exploration of tea-inspired gastronomy and mixology began in 1999, going beyond the use of tea as a healthy, herbal ingredient in Asian culinary tradition, and celebrating the resonance of artisanal tea and gastronomy in sensorial, functional and wellness dimensions.

An elegantly paired tea dignifies food, highlighting the flavour, texture and components of the cuisine and its ingredients. The combination of tea and food implies wellness. This is because tea aids digestive health through its ability to emulsify fats with antioxidants in fresh tea being shown to reduce cholesterol and reduce triglyceride absorption, while also having an antidiabetic function.

Tea made in the traditional, artisanal style offers taste and flavour in extraordinary variety with the unique qualification that each subtle characteristic is induced by Nature. The three dimensions of harmony between tea and food are wonderfully complemented by the reality that aroma, flavour, texture, and goodness in tea are crafted by nature. This makes tea a contemporary, natural luxury that is without equal for its nature-induced taste, diversity of flavour, purity, and health benefits.

Hence Camellia Epicurean is a celebration of tea gastronomy, with each tea possessing the fingerprint of Nature, and gently nurturing flavour and texture in fine food, while enhancing health and well-being with no compromise on indulgence.

#teainspired

